



THE WINE ADVOCATE
Issued 23rd July 2020
2016 ASCHERI • BAROLO

Rating 92

Release Price \$45

Drink date 2022 - 2035

Reviewed by Monica Larner

The Ascheri 2016 Barolo delivers a classic interpretation of the Nebbiolo grape, albeit with a plump and fruit-forward slant. The wine opens to dried cherries and blackberries with balanced background tones of spice, tar, leather and ash. These ethereal tones add to the elegance and depth of the wine. The character of this Barolo is dark and solid, making for an ideal medium to long-term proposition.

When the wine is ready to drink five years or more down the line, I'd suggest a pairing with a heavier pasta dishes or risotto with wild porcini mushrooms.

The earthiness of those foods would work nicely against the savory side of this sturdy Barolo made with a blend of fruit from three comuni or villages (45% Serralunga d'Alba, 40% La Morra and 15% Verduno). Winemaking is simple, with a short fermentation time lasting about 12 days in stainless steel, followed by 22 months of aging in large Slavonian oak casks (with 70% used and 30% new oak). This was bottled in December 2019 and 22,500 bottles were filled. It hit the market in April 2020.